

RETICULATION-FREE WATER-DISPERSIBLE
COATING COMPOSITION FOR FOOD SUBSTRATES

ABSTRACT OF THE DISCLOSURE

A water-dispersible coating composition for use on food substrates, which permits incorporation of a substantially increased rice component content compared to prior art coatings, without the occurrence of objectionable white-lump reticulation. The coating contains at least stated minimum levels of small-particle size rice flour and/or rice starch (#100 USS mesh size and/or 200 USS mesh size, respectively or finer) depending upon the total amount of rice used in the mix, and exhibits minimal surface roughness and substantially no reticulation when frozen upon the food substrate, while imparting increased crispness, holding time and lighter color once the frozen coated food substrate is reconstituted via gradient heat, microwave energy, or deep-frying reconstitution methods, without sacrificing appearance, flavor, and tooth compaction characteristics desirable to consumers of the final reconstituted product.

[REDACTED]